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Milk—Containers to be Scalded and Sunned—Small-Mouthed Pails to be Used in Milking. (Reg. Bd. of H., June 15, 1914.)

8. Milk pails and containers must be scalded in hot water and sunned. In handling milk and sunning the vessels they must be kept protected from flies.

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10. All dairies shall be provided with and use small-mouth pails for milking.

Meat—Care and Sale—Slaughtering—Feeding of Hogs. (Reg. Bd. of H., June 15, 1914.)

19. Every meat market shall be free from cats and dogs, nor shall clothing be kept inside rooms where meat is handled.

20. Meat blocks must be without flaws and must be kept clean.

21. Butter and cheese must not be kept in a market refrigerator.

22. Each market proprietor shall be responsible for the purity of the meat handled in his market, hence he shall be held for the condition of the slaughterhouse out of which his meat comes, whether he own the slaughterhouse or not.

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9. Any person making it a business to peddle or to sell meat in a market must not do his killing in the open, but must provide a slaughterhouse as described in this chapter.

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11. The feeding of hogs or other animals upon the uncooked refuse or offal of a slaughterhouse is prohibited. Such refuse or offal shall be buried or burned in such a manner that it will not be offensive or dangerous. It shall be unlawful to allow others to remove such refuse and offal.

No hogs shall be kept within 200 feet of a slaughterhouse, nor shall any hog be fed on refuse or offal except when said refuse or offal has been thoroughly boiled.

Soda Fountains—Sanitary Regulations. (Reg. Bd. of H., June 15, 1914.)

1. Soda founts must be conducted in a screened inclosure, or be so well protected by fans that it will be at all times free from flies.

2. A fount must not be conducted in a meat market, barber shop, or in connection with any business which might become dangerous to said fount and its patrons.

3. All founts must have two separate and distinct compartments holding water, one for washing glasses the other one for rinsing. The one for washing shall contain a suitable cleansing powder or solution.

4. Glasses must be kept clean, and no soiled glass shall be put away without washing, but shall be washed immediately after using.

5. The fount and all its parts and appurtenances must be clean at all times.

6. The floor about the fount shall be scrupulously clean. The throwing of straws on the floor is prohibited.

7. All water, sirup, fruits, and flavors must be pure and handled in a cleanly manner.

8. Founts handling sandwiches, pies, and other luncheon foods is essentially a restaurant and will be governed accordingly.

9. Founts must handle their slops and waste water in such a manner as not to become dangerous to the community.

Bottling Works—Sanitary Regulation. (Reg. Bd. of H., June 15, 1914.)

1. Bottlers of carbonated or soft drinks shall provide a sanitary building for same. This building must be in a good locality, well drained. The building itself must be constructed of sound material, well screened, whitewashed or painted, free from cobwebs and dust, well lighted, and well ventilated, and well floored.